## Rules and Regulations Food Service – DPH Chapter 511-6-1 Food Service Establishment Manual for Design, Installation and Construction APPENDIX-G

## Menu/ Flow Analysis Process Worksheet

| <b>Process 1 Foods</b>                      | <b>Process 2 Foods</b>   | <b>Process 3 Foods</b>                                       |
|---|--|--|
| Foods that do not require a cook step (RTE) | Foods that involve a cook step but only go through the danger zone once (Same day service) | Foods that require complex preparation (Cook, Cool, Re-Heat) |
|   |  |  |

01/10/2013 Page H1 of 2

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01/10/2013 Page H2 of 2